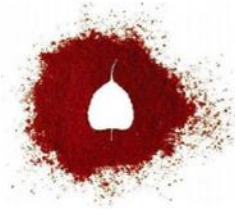


**Let your life lightly dance on the edges
of time like dew on the tip of a leaf.**

Rabindranath Tagore



Cinnamon Autumn Festival

Five courses at £55 per person
Add on: Wine Pairing at £45 per person

Cooking with the seasons has been an ongoing quest of ours ever since we opened our doors in 2001. Each year we look for new ingredients to create something new for our guests, and every now and again we look back at our favourites from the past years. I'm delighted to bring you a selection of our favourite autumn ingredients in one menu this year. We hope you enjoy!

Vivek Singh

****Vegetarian and dietary alternatives available on request****

(v) Vegetarian (vg) Vegan (g) Contains Gluten (n) Contains Nuts

Prices include VAT at prevailing rate. Allergen information available on request. Please inform one of our team of any specific allergy or dietary requirement before placing your order. Our suppliers and kitchens use a variety of ingredients which makes it impossible to guarantee that the food is allergen-trace free. Therefore, guests with any dietary restrictions or allergies are requested to inform wait staff upfront before placing your order and are advised not to share food with other guests on the table. We import all our spices directly from approved growers across India. Our food suppliers have given assurances that none of our ingredients are genetically modified.

Appetiser

Pithog Saag - Chickpea, yoghurt gnocchi, spinach crumble, tamarind, coriander chutney (v)

Janz rose', Tasmania.

Starter

Jackfruit and lotus root kebab with poppy seed, tomato chutney (vg)

2021 Grüner Veltliner, Waldschütz, Kamptal, Austria

Char-grilled Chalk Stream trout fillet with carom seed, samphire, pickled radish

2022 Sauvignon Blanc Map Maker, Marlborough, New Zealand

Tandoori long legged partridge breast with peanut and dried mango, pear chutney, kachri raita (n)

2020 Chardonnay Eureka, Val di Noto, Sicily, Italy

Rest Course

Pani puri sorbet, chickpea caviar

Main Course

Spinach malai kofta, stir-fried morels, smoked korma sauce, saffron rice (v)(n)

2020 Pinot Gris Grauburgunder Julg, Dengler-Seyler Pfalz, Germany

Old Delhi style butter chicken, pilau rice

2021 Château La Vivonne, Côtes de Provence, France

Clove smoked saddle of Romney Marsh lamb, corn and yoghurt sauce, spiced lamb mince and pilau rice

2020 Encosta do Vale Calego, Cordeiro, Tejo, Portugal

Grilled New Caledonian Obsiblu king prawns, Alleppey curry sauce

Rice vermicelli (£5 supplement)

2021 Riesling Kabinett Trocken Weingut Familie Rauhen Mosel, Germany

Dessert

Sweet potato and quinoa jamun, rasmalai sauce (vg)(n)

Muscat de Frontignan Château de Peysonnie

Coffee and petits fours

Served in The Old Library Bar